

Dinner



REDSTONE®

AMERICAN GRILL

GENERAL MANAGER: *Tessa Watts*
EXECUTIVE CHEF: *Sean Gardiner*

SHARED PLATES

- BREAKING BREAD (V)**
with Garlic Butter, Basil Pesto,
and Cauliflower Artichoke Dip 10
- BUFFALO JUMBO SHRIMP**
Buffalo Sauce, Blue Cheese Dressing 19
- CRISPY CALAMARI**
Parmesan Gremolata & Marinara 18
- CHEESESTEAK EGG ROLLS**
Shaved Prime Rib, Roasted Red Pepper,
Onion, Mozzarella, with Sriracha
Ketchup & Gouda Cheese Sauce 18
- CHICKEN WINGS (G)**
Grilled or Fried, Choice of Buffalo,
Ranch or Barbecue 17
- HONEY CIDER BACON
BRUSSELS SPROUTS**
Applewood Smoked Bacon,
Pure Honey, Sriracha Aioli 15.50
- TUNA STACK***
Yellowfin Tuna, Avocado, Mango,
Cucumber, Spicy Thai Sauce,
Green Onion, Black & White Sesame Seeds,
Sriracha Aioli, Fried Wonton Chips 19
- CLASSIC FONDUE**
Smoked Gouda Cheese,
Sourdough Croutons, Grapes,
Granny Smith Apples, Broccoli 16.50
add jerk chicken 6 add steak 9*
- CRISPY GREEN BEANS (V)**
Parmesan Gremolata, Lemon Garlic Aioli 12
- BANG BANG CAULIFLOWER (V)**
Firecracker Batter, Crispy Fried,
Sriracha, Chipotle Ranch 15
- REDSTONE'S LODGE CORNBREAD (V)**
Cast Iron Skillet Baked,
with House-Made Maple Butter
skillet 18 wedge 6

SALADS

- CHICKEN CHOPPED SALAD**
Rotisserie Chicken, Cornbread Croutons,
Tomato, Bacon, Golden Raisins, Corn,
Honey-Lime Vinaigrette 18
- SMOKEHOUSE STEAK COBB* (G)**
Applewood Smoked Bacon, Corn,
Grilled Asparagus, Red Onion, Tomato,
Gouda, Smoked Onion Ranch 19.50
- HOUSE (G,V)**
Tomato, Carrot, Cucumber, Red Onion,
Parmesan, Balsamic Vinaigrette
entree 14 starter 9.50
- CAESAR**
Romaine, Garlic Sourdough Croutons,
Parmesan, Caesar Dressing
entree 14 starter 9.50

SIDES

- IDAHO BAKED POTATO (G,V)... 7
FRENCH FRIES (V)... 7
GARLIC MASHED (G,V)... 7
GRILLED ASPARAGUS (G,V)... 9
ROASTED BABY CARROTS (G,V)... 9
HARVEST GREENS (G)... 9
CAMPFIRE BEANS (G)... 7
QUINOA FARRO (V)... 7
GARLIC MUSHROOMS (G,V)... 9
MAC & CHEESE (V)... 9

CLASSICS

- BRAISED BEEF SHORT RIB**
Garlic Mashed Potatoes, Asparagus,
Blistered Tomatoes, Braising Jus 35
- ROTISSERIE CHICKEN**
Classic Style or Barbecue Basted,
Garlic Mashed Potatoes, Asparagus 25
- BBQ BABY BACK RIBS**
Wood Fired, French Fries, Coleslaw
half rack 25 full rack 34
gluten free available
- BBQ MEATLOAF**
Baked Cheddar Hashbrowns,
Harvest Greens & Applewood
Smoked Bacon 24
- PORK TENDERLOIN (G)**
Three Chili Spice, Guajillo Sauce,
Yukon Gold Potatoes, Haricot Verts,
Fried Tortilla Strips 26
- CARROT BOLOGNESE (V)**
Rigatoni, Ground Carrots, Garlic,
Herbs, Tomato, White Wine, Heavy Cream,
Grana Padano Parmesan, Fresh Basil 23
add pulled rotisserie chicken 6 add steak 9
add crispy cauliflower 5*
- CAULIFLOWER PARMIGIANA (V)**
Breaded Cauliflower Steak,
Marinara, Fresh Mozzarella,
Fresh Greens & Balsamic Vinaigrette 24
- SPICY THAI NOODLES (V)**
Rice Noodles, Thai Chili & Red Pepper,
Baby Bok Choy, Broccoli, Shiitake
Mushrooms, Toasted Black & White
Sesame Seeds, Fresh Basil 19
add pulled rotisserie chicken 6 add steak 9
add crispy cauliflower 5*

SEAFOOD

- SIMPLE GRILLED FISH**
Seasoned Winter Vegetables & Bacon,
Quinoa Farro, Choice of Lemon Garlic Oil
or Cajun Spiced
SALMON 34 SEA BASS 40 RED SNAPPER 34
- CEDAR ROASTED SALMON (G)**
Lemon Garlic Oil, Yukon Gold Potatoes,
Spinach, Bacon & Chives 35.50
- CRAB CAKES**
Tomato Corn Salad, Sriracha Aioli,
Old Bay Fries 39
- PAN SEARED CHILEAN SEA BASS**
Brandy-Garlic Crust, Quinoa Farro, Stir Fried
Vegetables & Asian Sesame Vinaigrette 42
- CAJUN COD**
Seasoned & Seared, Dirty Rice Risotto
with Andouille Sausage 33
- PARMESAN CRUSTED RED SNAPPER**
Garlic Mashed Potatoes, Asparagus,
Lemon Caper Beurre Blanc 34.50

SOUP

- CHICKEN NOODLE 8
FRENCH ONION 11
WHITE BEAN TURKEY CHILI 11

EASTER BRUNCH BUFFET

SUNDAY, APRIL 9TH 9AM-3PM

Adults \$48.95 | Kids 6-12 \$19.95
Kids 5 & Under • No Charge

*ALL YOUR FAVORITES
PLUS A FEW OF OURS!*

Don't Miss A Visit From The Easter Bunny!



WOOD FIRED FLATBREADS

- MARGHERITA (V)**
Basil Pesto, Tomato, Fresh Mozzarella,
Balsamic Glaze, Fresh Basil 14.50
- THAI CHICKEN**
Barbecue Chicken, Sweet Chili Sauce,
Mozzarella, Mango Pineapple Salsa, Tomato,
Sriracha, Fresh Cilantro 14
- SHORT RIB & ROASTED GARLIC**
Smoked Gouda Cheese Sauce,
French Onions, Mozzarella, Arugula,
Hot Honey 16

SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,
Coleslaw, Baked Beans or Mac & Cheese \$2
Gluten Free Bun Available*

- REDSTONE BURGER***
Beef Patty, Cheddar Cheese, Barbecue
Sauce, Applewood Smoked Bacon 18
- GENERAL TSO TURKEY BURGER**
Sweet & Spicy General Tso Sauce,
Broccoli Slaw, Grilled Red Onion 17.50
Sub Beyond Burger Patty \$4 (V)
- BUTTERMILK FRIED CHICKEN**
Crispy Chicken, Pickles, Sweet
Coleslaw, Brioche Bun
Nashville Hot, Buffalo Sauce or Hot Honey 17

STEAKS

All Steaks Served with Seasonal Vegetables & Choice of Potato

PRIME RIB*(G)

Seasoned & Slow-Roasted. Choice of Horseradish
Parmesan or Blue Cheese Crust.
Served with Au Jus & Horseradish Sauce

PETITE* (10 oz) 39 SIGNATURE* (14 oz) 42

SIGNATURE FILET*(G)
Center Cut Tenderloin 49

CAJUN RIBEYE*(G)
Hand Cut, Balsamic Grilled Onions,
Roasted Baby Carrots, Garlic Mashed 50

RIBEYE*(G)
Hand Cut 48

**Indicates Food Items That are Cooked to Order or Served Raw. Consuming Raw or Under Cooked Meats, Seafood or Eggs May Increase Your Risk For Foodborne Illness.
*An Automatic 20% Gratuity Will Be Added to All Parties of 6 or More. Before Placing Your Order, Please Inform Your Server If a Person In Your Party Has a Food Allergy.
(G) = Gluten Free (V) = Vegetarian*

ROSÉ & SPARKLING

FLEUR DE MER Rosé, Provence-France 14 / 54
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)
DOMAINE CHANDON Brut, California 16 (split)
BOUVET Brut Rosé Excellence, France 42
COPAIN Rosé of Pinot Noir, Mendocino County 54
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

CANYON ROAD Moscato, California 10 / 39
THE SEEKER Riesling, Mosel-Germany 12 / 46
AVELEDA Vinho Verde, Portugal 31
CONDES DE ALBAREI Albarino, Rias Baixas-Spain 35
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 39

SAUVIGNON BLANC

MURPHY-GOODER North Coast 11 / 42
WHITEHAVEN New Zealand 13 / 50
DECOY BY DUCKHORN Sonoma County 54
LOVEBLOCK New Zealand 62

PINOT GRIGIO

BENVOLIO Italy 11 / 42
ACROBAT BY KING ESTATE Oregon 13 / 50
JERMANN Italy 62

CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42
KENDALL JACKSON AVANT California 13 / 50
LA CREMA Monterey 14 / 54
SONOMA-CUTRER Sonoma Coast 62
CAKEBREAD CELLARS Napa Valley 84
PAUL HOBBS Russian River Valley 95

PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50
STOLLER FAMILY ESTATE Willamette Valley-Oregon 15 / 58
CROSSBARN BY PAUL HOBBS Sonoma Coast 79
BELLE GLOS BALADE Santa Rita Hills 98

NEW WORLD REDS

MURPHY-GOODER Red Blend, California 12 / 46
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50
ST. FRANCIS Old Vines Zinfandel, Sonoma 58
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 98

OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 50
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54
TENUTA DI ARCENO Chianti Classico-Italy 54
TELEGRAPH TELEGRAMME Chateaneuf du Pape-France 98
SILVIO NARDI Brunello di Montalcino, Italy 125

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN Sonoma County 15 / 58
MERRYVALE Napa Valley 89

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 11 / 42
LOUIS MARTINI California 13 / 50
VOLUNTEER Napa Valley 18 / 69
DAOU Paso Robles 54
JACKSON ESTATE Alexander Valley 69
STAG'S LEAP HANDS OF TIME Napa Valley 86
JORDAN Alexander Valley 125
CAYMUS Napa Valley 175
OVERTURE BY OPUS ONE Napa Valley 225

WOODFORD RESERVE REDSTONE SELECT

*We Teamed up With Woodford Reserve to Create a Unique Single Barrel Bourbon.
Enjoy our Complex One-of-a-Kind Bourbon
Neat, on the Rocks, or in our Small Batch Manhattan*

Small Batch Manhattan \$17



COCKTAILS

TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit,
Blood Orange & Pomegranate,
Cranberry Juice, Lemonade 13.50

SO FRESH & SO GREEN SPRITZ

Hendrick's Gin, Basil Nectar, Club Soda
Fresh Cucumber, Lime 15

MOCKTAILS *(all non-alcoholic)*

PEACHY KEEN

House Brewed Ice Tea,
Honey Simple Syrup, Peach Purée 6.50

SPRING SUNRISE LEMONADE

Passion Fruit, Blood Orange & Pomegranate,
Lemonade, Grapefruit Juice 6.50

CUCUMBER REFRESHER

Cucumber, Fresh Lime & Basil,
Club Soda, Pineapple Juice 6.50

SIGNATURE DOLI

Fresh Pineapple Aged with
New Amsterdam Vodka.
Redstone Grill's Signature Cocktail 14
• *Redstone's Original Doli*
• *Strawberry Doli*
• *Seasonal Doli*

GEORGIA MULE

Old Forester Bourbon, Peach, Lime,
Ginger Beer, Blueberries 14

COFFEE

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO 5

ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Strawberry Purée,
Fresh Lime, Sprite, Orange &
Blueberries 13.50

LEMON DROP IT LIKE IT'S HOT

Milagro Reposado Tequila, Cointreau,
Simple Syrup, Strawberry Purée,
Fresh Lemon 16

COLD BREW COLOMBIAN

Refreshing Cold Brew With Flavors
Reminiscent of Black Cherry, Toffee,
Sweet Lemon & Jasmine 8

DRAFT LATTE

Full Taste and Texture of a True Cold Latte
Made With Cold-Pressed Espresso
& Frothed Milk 8